



Cuvée Richard 2021 Vintage

AOC Castillon Côtes de Bordeaux
100% Merlot



The Winery

Château d'Anvichar is a **serene property** of 2.14 hectares, born from a calling to produce a wine with a strong identity, loyal to its terroir, and respectful of its environment. The winery rests on a **shell-flecked limestone slab**, characteristic of the Saint-Émilion plateau. Since 2022, we have pursued Organic certification, avoiding herbicides and synthetic pesticides. As of 2025, we are **certified Organic (AB)**.

The 2021 Vintage - Cuvée Richard

Richard is a tribute to the owner's father. This **reserve wine** reflects the generosity of his character, with more present tannins, while preserving the terroir's identity. Climate conditions in 2021 permitted a harvest of grapes with **minimal natural sugar content** and vinification of **fruity and fresh musts**.

Vinification and Aging

Harvest dates are selected based on each parcel's maturity. **Carbonic maceration** respected the natural evolution of ripe grapes. We vinify in stainless steel vats (2 months), using **the saignée method**. For 17 months, our wine is aged, partially in **terra cotta amphorae** and partially in **French oak barrels** (new to 3 years), then assembled.

Technical Information

Varietals: 100% merlot, 30 years
Harvest: October 2021
Stainless Steel vats
Bottled: July 2023
2658 bottles
Alcohol: 13.10%
PH: 3.40
TA (g/L): 4.10
Total SO₂ (mg/L): 69

Packaging

Light-weight bottles
Personalized corks and capsules
Cartons of 6 horizontal bottles
Cartons of 3 horizontal magnums
Wood cases available



Deep, dark, cherry-red color.



A generous and complex nose blending black fruits and spices, on a cocoa base.



Full-bodied on the attack, this cuvée displays a directness and assertive structure built with sharp tannins. A dynamic wine that makes the taste buds sing.

Recommended Pairings

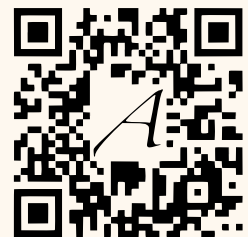
Lamb chops, braised veal rack, cassoulet, beef stroganoff, pappardelle with porcini mushrooms, sheep's cheese, chocolate fondant.

Serving Recommendations

68° F, decant two hours before tasting

Aging Potential

2030-2032



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